

Gold

Get ready to savour a moment of pure luxury and delight as our Gold dessert promises to be an unforgettable culinary experience that will leave you longing for more. As you take a bite, prepare to be captivated by the harmonious dance of flavours, where the velvety chocolate perfectly complements the natural sweetness of apricot.

Cinnamon ganache

50g cream 35%
9g butter
4g sorbitol
4g glucose syrup
30g milk chocolate
40g dark chocolate 65%
pinch of cinnamon

METHOD. Boil the cream, sorbitol, glucose syrup, and inverted sugar. Pour on top of the chocolate. Add the butter at room temperature. Pour into a round mould of 14cm and freeze.

Apricot compote

165g apricot halves
45g lime purée
35g sugar
25g invert sugar
2g pectin glaze

METHOD. Heat the apricot pieces, lime purée and invert sugar. Mix the pectin glaze, and sugar. Add this to the fruit purée. Boil for 2 min. Pour the compote into a round mould of 14 cm and freeze.

Almond biscuit

140g almond powder
140g sugar
140g whole egg
43g egg yolk
174g egg white
107g sugar
107g flour

METHOD. Mix the almond powder, sugar (140g), whole egg, and egg yolk. Whisk the egg white and sugar (107g) together. Add the whisked egg white to the mixture. Add the flour. Weigh 830g per baking tray. Bake for 7 min at 210°C. Cut out two round disks of 14 cm.

Notes

Gold chocolate mousse

30g cream 35%
20g milk
5g sugar
12g egg yolk
1g gelatine
90g cream 35%
110g Callebaut's gold
chocolate

METHOD. Soak the gelatine in cold water. Boil the cream (30g) and milk. Mix the sugar and egg yolk. Add to the boiling mixture. Heat to 83°C. add the gelatine. Make an emulsion with the gold chocolate. Cool down to 38°C. Add the semi-whisked cream (90g) to the ganache. Pout into a round mould of 16 cm. Gently press this inside the mousse and freeze.

Crispy praliné

350g praliné 50%
noisettes
150g milk chocolate
300g pailleté feuilletine

METHOD. Melt the milk chocolate and add the praliné. Add the pailleté feuilletine to the mixture. Spread a layer of the crispy praliné onto the frozen mousse.

Gold glaze

300g sugar
300g glucose syrup
150g water
200g sweetened,
condensed milk
120g gelatine mass
300g Callebaut's gold
chocolate
QS Gold "Sparkling Power
Flowers" by IBC

METHOD. Boil the water, sugar, and glucose syrup. Add the gelatine mass and sweetened, condensed milk. Pour over the chocolate. Add the Sparkling Power Flowers. Mix and cool down in the fridge for 24 hours. Use at 35°C.

Notes

